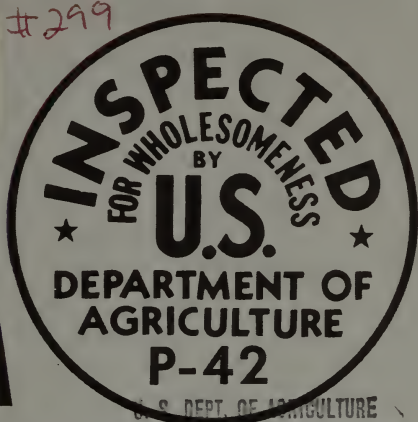


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Cap. 2



USDA

POULTRY

INSPECTION —

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SERIAL RECORDS

A CONSUMER'S SAFEGUARD

PA-299 Consumer and Marketing Service
United States Department of Agriculture
Washington, D.C. 20250

N 56584

REVISED SEPTEMBER 1965





USDA POULTRY INSPECTION

The circular inspection mark with the words "Inspected for Wholesomeness by the U. S. Department of Agriculture" is a certification of wholesomeness by a technically trained Government inspector.

Inspection for wholesomeness is required by law for all poultry and poultry products moving in interstate or foreign commerce.

There are no levels of wholesomeness. The poultry is either wholesome or it is condemned as unfit for human food.

The Inspection Mark Means:

- That each bird has been individually examined by a USDA inspector to determine that it is wholesome and safe for human food.



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- That the poultry product was processed in a sanitary manner in an approved plant with proper facilities.



- That the poultry product is not adulterated.

- That the poultry product is truthfully and informatively labeled.



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The inspection mark refers only to wholesomeness of the product—not to the quality of the product.

The grade mark refers to the various qualities of the product; U. S. Grade A is the top quality. Before poultry may be graded it must first have been inspected for wholesomeness.

Always Read the Label

Labels on USDA inspected poultry products will contain:

- The inspection mark.
- The common or usual name of the product.
- The net weight or other appropriate measure.
- The name and address of the packer or distributor.
- The plant number of the official establishment and
- On further-processed products—a statement of ingredients listed in order of decreasing proportions.

Look for the Inspection Mark

- On ready-to-cook poultry: (chilled or frozen)
 - On the overwrap or transparent wrapper.
 - On the wing tag.
 - On the giblet wrap.
 - On an insert in the package.
 - On the bulk shipping container.
- On further-processed poultry food products: (frozen, canned, dehydrated)
 - On the carton, can or package.



Timely Tips

- Poultry is versatile—serve often in a variety of ways!
- Poultry furnishes many essential nutrients, especially high quality protein, the B vitamins, and the minerals, phosphorus and iron.
- Poultry is perishable. Use care and cleanliness in preparing, cooking, cooling, and serving.
- Frozen poultry should be kept solidly frozen until time to thaw. Cook promptly after thawing.
- Completely cook poultry at one time. Never partially cook, then store, and finish cooking at a later date.
- Left-over cooked poultry, broth, stuffing, and gravy should be separated, covered and refrigerated. Use within 1 to 2 days. Freeze for longer storage.

Remember--

To be assured of wholesome poultry and the quality you want, look for both the official USDA inspection and grade marks!



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